



# SILVER SPRING

*Home of the Original Maryland Crab Pretzel*



# APPETIZERS



## THE ORIGINAL



### MARYLAND CRAB PRETZEL

A ballpark pretzel oozing with Silver Spring crab dip topped with Cheddar Jack cheese, then baked in the oven 12.75

## CHICKEN QUESADILLA

Flour tortillas stuffed with grilled chicken, bacon, onion, tomato & Cheddar Jack cheese. Served with shredded lettuce, salsa and sour cream 11.5

Add guacamole .90



## CHICKEN TENDERS

Our original, fresh-made, batter-dipt & served with your choice of honey mustard or BBQ sauce 8



## CRISPY GREEN BEANS

Whole green beans, golden fried & served with a cusabi dipping sauce on the side 8.25

## POTATO SPIKES

Topped with crumbled bacon and Cheddar Jack cheese. Served with sour cream 8.5

## BOOM BOOM SHRIMP

Large gulf shrimp tossed with our own special zingy sauce 9

## STEAMED SHRIMP

Large gulf shrimp tossed with onions & old bay  
1/2 lb 14 1 lb 22

## ASIAN SEA SCALLOPS

Fresh, jumbo sea scallops, pan-seared, served on top of a refreshing seaweed salad & finished with a drizzle of cusabi sauce & sriracha 14.5

## STEAMED MUSSELS

Bianco – Butter, white wine sauce with a hint of garlic 11

Marinara – Tomatoes, garlic & fresh herbs 11

## SILVER SPRING SAMPLER

### TENDERS • PICKLES • WINGS • SPIKES

3 of each item. Served with dipping sauces, carrots and celery 13.75



## SILVER SPRING MOZZ STIX

Fresh mozzarella, hand-cut & lightly seasoned, wrapped in a spring roll, golden fried, served with marinara sauce 7.95

## FRIED PICKLES

Dill pickle spears lightly breaded, served to a golden brown with a country mustard sauce 8

## WINGS

Buffalo, BBQ, Honey Bourbon, Old Bay or Nude

Single 9.5 Double 18

# SOUPS

## MARYLAND CRAB SOUP

Cup 5.75 Bowl 7

## SOUP DU JOUR

Priced Daily

## HOMEMADE CHILI & CHEESE (in-season)

Cup 4.5 Bowl 5.5

## FRENCH ONION SOUP AU GRATIN

Served piping hot with melted Swiss and provolone cheeses 6.25





# SALADS

## HOMEMADE CAESAR SALAD

Fresh Romaine lettuce carefully folded into our own homemade Caesar dressing. Topped with shaved Parmesan & asiago cheese with seasoned croutons 8.5  
1/2 salad 5

## RASPBERRY WALNUT SALAD

Chopped Romaine tossed with mandarin oranges, raspberries, red onion and caramelized walnuts in our own raspberry dressing 10.25

Try with gorgonzola cheese add \$1

## FRESH GARDEN SALAD

Mixed greens with cucumber, tomato & croutons served with your choice of dressing 8.5  
1/2 salad 5



## BLACK & BLEU SALAD

Grilled or blackened tenderloin steak, gorgonzola cheese, red pepper, tomatoes, hard-boiled egg, red onion and garlic toast served over mixed greens with your choice of dressing 14

*Top your Salad with Grilled or Blackened . . .*



Chicken Breast 5.75



Sautéed Shrimp 6.75



Steak Tenderloin 7.5



Atlantic Salmon 9

### DRESSINGS:

Balsamic Vinaigrette ~ Bleu Cheese ~ Buttermilk Ranch ~ Honey Mustard  
Light Ranch ~ Pepper Parmesan ~ Raspberry Vinaigrette ~ Sun-Dried Tomato



**IT'S WINE-O-CLOCK  
SOMEWHERE!**

**TUESDAY**

HALF PRICE WINE BY THE GLASS

**THURSDAY**

HALF PRICE WINE BY THE BOTTLE

**DID YOU  
KNOW  
THAT  
WE  
CATER?**

*See manager for details.*

On or off-premise,  
bull roasts,  
wedding receptions . . .

Whatever the  
occasion,  
let us help.

Several packages  
to choose from.

**GIFT CARDS  
AVAILABLE...  
ASK SERVER  
FOR DETAILS!**

**SPLIT PLATE CHARGE  
\$3**



This symbol represents a  
Silver Spring Signature item



# CHEF'S SELECTIONS

OUR CHEF'S HAVE THIS AREA TO  
PROVIDE YOU WITH A UNIQUE  
SELECTION OF CREATIONS.

EACH LOCATION WILL HAVE  
SOMETHING DIFFERENT  
FOR YOU TO ENJOY...

FROM DRINKS TO DESSERT AND  
EVERYTHING IN BETWEEN.

## KIDS NIGHT

MONDAY,  
TUESDAY AND  
WEDNESDAY

ALL KIDS MEALS  
1/2 PRICED.  
INCLUDES KIDS  
BEVERAGE.



### STUFFED ROCKFISH

Filet of rockfish stuffed  
with jumbo lump  
crabmeat and topped with  
Imperial sauce. Served  
with two sides 24

## FISH

### ATLANTIC SALMON

Fresh filet of cold water salmon prepared  
grilled, blackened or broiled. Served with  
two sides 19

### GRILLED TERIYAKI SALMON

Fresh teriyaki glazed Atlantic Salmon  
with stir-fried vegetables & citrus rice 20

### BROILED ROCKFISH

Filet of rockfish broiled with a lemon &  
butter sauce. Served with two sides 19

## ALL NATURAL BURGERS

Our burgers are served on our signature roll with fries & a pickle spear.  
Please specify lettuce/tomato on your sandwich at no additional charge.

### SILVER SPRING BURGER

All Natural Black Angus burger.  
Ask your server about toppings  
for your burger 11

### VERMONT BURGER

All Natural Black Angus burger,  
topped with ham, BBQ sauce and  
melted Cheddar Jack cheese 12



### CRISFIELD BURGER

All Natural Black Angus burger,  
blackened, topped with shrimp,  
crabmeat, grilled ham, Cheddar  
Jack cheese and tiger sauce 14

### BISON BURGER

Lean, Low Fat and All Natural Bison served  
on our signature roll. Ask your server about  
toppings for your burger 13.25



### SMOKEHOUSE BISON BURGER

Applewood-smoked  
bacon, BBQ sauce and  
Cheddar Jack cheese 14

ADDITIONAL  
TOPPINGS  
\$1 EACH

CHEESES: American, Cheddar Jack, Gorgonzola, Muenster, Provolone, Swiss

TOPPINGS: Grilled ham, Applewood smoked bacon, fried onions, sautéed green peppers, sliced mushrooms



# ENTRÉES

*Rolls available upon request.*



## SOUR BEEF & DUMPLINGS

Silver Spring Inn's original recipe of marinated sour beef and hand-rolled potato dumplings in a thick gingersnap gravy. Served with cole slaw.

1/2 - 12.5

3/4 - 19.5

Full - 22.75

Extra Dumpling - Add 2.25

## CHICKEN & BROCCOLI ALFREDO

Grilled chicken breast and fresh broccoli in a rich, creamy Romano and Parmesan cheese sauce, tossed with fettuccine. Served with garlic toast and one side 14.5

## STEAMED VEGETABLE PLATTER

Fresh broccoli, carrots, peppers, button mushrooms, yellow squash and zucchini. Served with citrus rice and Oriental dressing on the side 11.75

Add grilled or blackened chicken 5.5

## BROILED SEAFOOD PLATTER

Portions of fresh catch of the day, 5 oz Crab Cake, sea scallops & jumbo shrimp. Served with two sides 25

## SIZZLIN' FAJITAS

Steak Tenderloin,  
Chicken Breast or Combo

Grilled or blackened tenderloin, chicken breast or combo with sautéed onions. Served with shredded lettuce, salsa, sour cream, Cheddar Jack cheese & warm tortillas 16

Additional toppings Add .90 each

Bacon, Cheddar Jack cheese, green peppers, guacamole, jalapeno peppers, mushrooms or tomatoes



## CHICKEN ANNAPOLIS

Classic French-style chicken breast sautéed to a golden brown in a lemon cream sauce crowned with gulf shrimp & jumbo lump crabmeat. Served with two sides 21

## SHRIMP & CRAB ALFREDO

Jumbo gulf shrimp simmered in a butter, cream and Romano cheese sauce crowned with lump crabmeat. Served over fettuccine with garlic toast and one side 21



## CRAB CAKE PLATTER

A Maryland tradition of 1/2 lb. Jumbo Lump Crabmeat, broiled to perfection. A recipe that speaks for itself. Served with two sides Market price

## FRIED SHRIMP

Gulf shrimp lightly dusted in Panko crumbs and fried to a golden brown. Please specify cocktail or tartar sauce. Served with two sides 16

## SHRIMP CREOLE

Gulf shrimp simmered with peppers and onions in a mild tomato creole sauce. Served over citrus rice or pasta with garlic bread and one side 17

## JUMBO SEA SCALLOPS

Served with two sides.

Broiled in garlic butter 24

Stuffed with Jumbo Lump Crab Imperial 27



## BABY BACK RIBS

Slow-cooked, making the end result a rack of ribs that is tender & mouth watering. Served with two sides. Original BBQ or Honey Bourbon.

1/2 Rack 15 • Full Rack 20

## RIB COMBOS

Served with two sides.

Half rack of Ribs & 1/2 lb of Steamed Shrimp or Fried Shrimp 22

Half rack of Ribs & 5 oz Crab Cake 22

## STEAKS

*Steak Toppers - buttered mushrooms or sautéed onions 2.00 each*

## SILVER SPRING SIRLOIN

USDA Choice Sirloin char-grilled. Served with two sides.

6 oz 14.5 12 oz 21

## NEW YORK STRIP

12 oz USDA Choice Strip.

Served with two sides 23

## MUSHROOM PEPPERCORN SIRLOIN

6 oz Sirloin topped with a mushroom & peppercorn sauce. Served with two sides 16



## STEAK COMBOS

Served with two sides

6 oz Sirloin & 5 oz Crab Cake 23

12 oz Sirloin & 5 oz Crab Cake 28

6 oz Sirloin & Fried Shrimp 22

## SILVER SIDES

Also available à la carte for 3.00 each

Apple Sauce • Baked Potato

Baked Sweet Potato • Broccoli Florets

Buttered Mushrooms • Citrus Rice

Cole Slaw • Fries • Green Beans

Homemade Mashed Potatoes • Zucchini Medley

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



# DAILY SPECIALS

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY/SATURDAY
					
<b>SIRLOIN NIGHT</b> TAKE \$4 OFF EACH STEAK DINNER!	<b>CRAB CAKE SANDWICH</b> 5 OZ - 10 8 OZ - 13	<b>BABY BACK RIBS</b> FULL RACK 14 HALF RACK 11 <b>RIB COMBOS</b> HALF RACK WITH 5 OZ CRAB CAKE OR FRIED SHRIMP 17	<b>1/2 PRICED BURGERS</b> FEATURING ALL NATURAL ANGUS BEEF ON A GRILLED BRIOCHE ROLL (EXCLUDES BISON BURGER)	<b>FAJITA FEST</b> SIZZLIN' CHICKEN, STEAK OR COMBO FAJITAS JUST 11	<b>SSMC ORIGINAL CRAB PRETZELS</b> JUST 8

## SPECIALTY SANDWICHES

Served with fries. Substitute your fries with a Caesar or garden salad for \$2. Please specify lettuce/tomato on your sandwich at no additional charge.

### PHILLY STYLE CHEESE STEAK

Thinly sliced, choice strip steak with sautéed onions & provolone cheese, served on a toasted Philly roll 11.5

### CHICKEN BREAST

Grilled, blackened or Fried Buffalo-style. Ask your server about toppings for your sandwich 10.75

### SHRIMP SALAD

A very generous portion of everyone's favorite served on your choice of bread or in an Old Bay wrap 14.5

### OPEN-FACED HOT BEEF

Tender sliced top round of beef simmered in our homemade brown gravy. Served over toast points with your choice of fries or mashed potatoes 12.5

### CRAB CAKE

Jumbo lump crabmeat broiled to perfection. Served in an old bay wrap, choice of bread or crackers. Choose from 5 oz or 1/2 lb crab cake Market price

### NEW YORK REUBEN

Lean corned beef, thinly sliced, with sauerkraut, Swiss cheese & 1000 Island dressing on grilled marble rye. Served open or closed faced 11.5

### BALTIMORE REUBEN

Seasoned shrimp and crabmeat served over grilled marble rye with 1000 Island dressing, topped with bacon, tomatoes and Cheddar Jack cheese. Served open-faced 15

### CLUB HOUSE SANDWICH

Our traditional triple-decker sandwich made with your choice of turkey breast, ham or a combination of both. Served with Applewood bacon, American cheese, lettuce, tomato and mayonnaise on your choice of bread 12.75

### CHESAPEAKE WRAP

Strips of grilled chicken breast, crab dip and Cheddar Jack cheese rolled in an Old Bay wrap and served hot from the oven 13.5

### SALMON BLT

Grilled or blackened salmon, served on our signature roll with red pepper pesto mayo, lettuce, tomato & crisp applewood bacon 16.25

### SHRIMP MELT

Shrimp salad served on grilled garlic toast, topped with muenster and Cheddar Jack cheese and baked to perfection 14.5

## COMPLETE 3-COURSE MEAL

AVAILABLE MONDAY - FRIDAY FROM 11:00AM TO 6:00PM\*

### STARTING AT \$12

#### INCLUDES:

- Choice of Cup of Soup or Salad (Substitute any bowl of soup, including French Onion, for \$2)
- Choice of One Entrée
- Choice of Vegetable
- Choice of Dessert Selection

### ENTRÉE SELECTIONS

- Chicken Francaise 12
- Golden Fried Shrimp 13
- Shrimp Creole 14
- 1/2 Order Sour Beef & Dumpling 14
- 5oz Jumbo Lump Crab Cake 15
- 8oz Jumbo Lump Crab Cake 18

### DESSERT SELECTIONS

- Rice Pudding
- Vanilla or Chocolate Ice Cream
- Substitute any of our other homemade desserts for an additional \$2

### WINE SPECIALS

with the purchase of any Complete Dinner

**\$1 OFF ANY GLASS**

**\$2 OFF ANY BOTTLE**

INCLUDING OUR SIGNATURE SANGRIA!

Not available with any other offers or discounts. No child portions. Senior citizen discount does not apply. Gratuity not included. \*Must be in the restaurant by 6:00pm. No call ahead.